

## Homemade Soft Caramels: The Ultimate Melt-in-Your-Mouth Candy Recipe

What sets this recipe apart is the



**OVEN**  
**238°F**

**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

**Granulated Sugar (4 cups / 800g):** The base of our candy.

**Unsalted Butter (2 sticks / 1 cup):** Adds that essential richness and creamy mouthfeel.

**White Corn Syrup (2 cups / 480ml):** This prevents the sugar from crystallizing, ensuring a smooth texture.

**Kosher Salt (1 teaspoon):** Essential for cutting through the sweetness.

**Evaporated Milk (Two 12 oz. cans / 708ml):** This is the secret to the creamy, milky flavor.

**Swaps and Notes:**

**Salt:** If you love "Salted Caramel," feel free to sprinkle a bit of flaky sea salt over the top of the pan once it has cooled for about 10 minutes.

**Vanilla:** You can add 1 tablespoon of pure vanilla extract after the pot is removed from the heat for an extra layer of aroma.

**Butter:** Use high-quality grass-fed butter if possible; because butter is a primary flavor here, quality matters!

**Step-by-Step Instructions:**

1. Prep Your Station:
2. The Initial Melt:
3. The "Labor of Love" Phase:
4. Reaching the Soft-Ball Stage:
5. Cooling and Setting:

## 6. Slicing for Success:

### Tips for Success:

**Use a Heavy Pot:** A thin pot will have hot spots that cause the sugar to burn before the mixture reaches the right temperature.

**Calibration:** Check your candy thermometer's accuracy by placing it in boiling water; it should read 212°F.

**Constant Stirring:** This isn't a "set it and forget it" recipe. Stay with the pot and keep that spatula moving to ensure a perfectly smooth consistency.

### Serving Suggestions and Pairings:

**For a Party Spread:** Serve these alongside this beer cheese dip for a sweet-and-salty snack table.

**Fall Themed Treats:** Pair these with these caramel apple nachos for a double-dose of autumn flavor.

**Coffee Break:** They are the perfect companion to a hot cup of black coffee or an espresso.

### Nutritional Information (Per Serving):

Calories: 115 kcal

Total Fat: 4g

Carbohydrates: 20g

Sugar: 18g

Sodium: 65mg

### Storage and Leftover Tips:

**Room Temperature:** Store wrapped caramels in an airtight container for up to 3 weeks.

**Refrigeration:** They will last up to 2 months in the fridge.

**Freezing:** Caramels freeze beautifully! Store them in a freezer-safe bag for up to 6 months. Just let them come to room temperature before eating so they soften back up.

### More Recipes You Will Love:

## DIRECTIONS

- 1. Prep Your Station:** Line a 9x13-inch baking pan with parchment paper. Leave a little overhang on the sides so you can easily lift the block of caramel out later.
- 2. The Initial Melt:** In a large, heavy-bottomed stainless steel pot, combine the sugar, butter, corn syrup, and kosher salt. Place it over medium heat. Stir occasionally until the butter is melted and the sugar is dissolved.
- 3. The "Labor of Love" Phase:** Once the mixture reaches a boil, it's time to add the evaporated milk. Do not dump it all in at once. Add it in a very slow, steady stream or in small splashes, taking about 10-15 minutes per can. You must stir constantly during this process to prevent the milk from scorching on the bottom of the pot.
- 4. Reaching the Soft-Ball Stage:** After all the milk is incorporated, clip a candy thermometer to the side of the pot. Continue to cook and stir until the mixture reaches 238°F-240°F.
- 5. Pro : Tip:** I highly recommend double-checking the temperature with an instant-read digital thermometer. Even 2 or 3 degrees higher will result in a hard, tooth-chipping candy rather than a soft caramel.
- 6. Cooling and Setting:** Immediately pour the molten caramel into your prepared 9x13 pan. Do not scrape the very bottom of the pot (in case any bits scorched). Let it sit at room temperature until completely cool.
- 7. Slicing for Success:** Once cool, place the pan in the freezer for 20-30 minutes or the fridge for 2 hours. This makes the caramel much easier to handle. Lift the parchment out, place the block on a cutting board, and slice into squares with a sharp, buttered knife. Wrap

individual pieces in wax paper.

8. **Tips for Success: Use a Heavy Pot:** A thin pot will have hot spots that cause the sugar to burn before the mixture reaches the right temperature.
9. **Calibration:** Check your candy thermometer's accuracy by placing it in boiling water; it should read 212°F.
10. **Constant : Stirring:** This isn't a "set it and forget it" recipe. Stay with the pot and keep that spatula moving to ensure a perfectly smooth consistency.
11. **Serving Suggestions and Pairings:** These caramels are incredible on their own, but they also make a fantastic addition to a dessert board.
12. **For a : Party Spread:** Serve these alongside this beer cheese dip for a sweet-and-salty snack table.
13. **Fall : Themed Treats:** Pair these with these caramel apple nachos for a double-dose of autumn flavor.
14. **Coffee : Break:** They are the perfect companion to a hot cup of black coffee or an espresso.
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24. **More Recipes You Will Love:** If you enjoyed making this candy, you'll love these other sweet treats from Chef Maniac:
25. **Caramel : Apple Pie Cookies**

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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